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FILE 'CAPLUS, BIOSIS, MEDLINE, EMBASE, AGRICOLA, WPIDS, BIOTECHNO, FSTA, JAPIO, SCISEARCH, CABA, CONFSCI, IPA, NTIS' ENTERED AT 11:27:19 ON 01 MAY 2002

L1	19836	HUZHANG OR RESVERATROL OR ROSEMARY OR CURCUMIN OR TURMERIC
L2	0	ISOFLAVONE SYNERGIST
L3	4	ISOFLAVONE AND SYNERGIST
L4	0	L1 AND L3
L5	13	HUZHANG
L6	4940	RESVERATROL
L7	5702	ROSEMARY
L8	9443	CURCUMIN OR TURMERIC
L9	6448	CURCUMIN
L10	4425	TURMERIC
L11	0	L3 AND L5
L12	0	L3 AND L6
L13	0	L3 AND L7
L14	0	L3 AND L7
L15	0	L3 AND L8
L16	0	L3 AND L9
L17	0	L3 AND L10

=> d bib,abs L3 1-4

L3 ANSWER 1 OF 4 CAPLUS COPYRIGHT 2002 ACS
AN 1982:524067 CAPLUS
DN 97:124067
TI Composition and content of phenolic conjugates during germination of seeds with different viabilities
AU Volynets, A. P.; Pal'chenko, L. A.
CS Inst. Eksp. Bot., Minsk, 220733, USSR
SO Fiziol. Biokhim. Kul't. Rast. (1982), 14(3), 225-31
CODEN: FBKRAT; ISSN: 0532-9310
DT Journal
LA Russian
AB A loss in germinating capacity was not assocd. with an accumulation of phenolic substances in the seed. During germination of lupine, fiber flax, and barley, an accumulation of phenolic glycosides and esters and of phenolcarboxylates was obsd. In 120-h-old lupine seedlings, doubling of total flavones, **isoflavones**, and phenolcarboxylates in relation to dormant seeds was obsd. In such seedlings of flax, the total increase in hydroxycinnamic acid derivs, homoorientin, and unidentified phenolic conjugates was >25-fold, and in 120-h-old seedlings of barley an >4-fold increase (in relation to dormant seeds) in total of hydroxycinnamic acid derivs., hydroxybenzoic acid derivs., flavone glycosides, and unidentified phenolic conjugates was noted. The concns. of endogenous phenolic conjugates in seeds of lupine, flax, and barley were 0.26, 0.07, and 0.1% (on dry matter basis), resp. The phenolic conjugates of the seedlings act as auxin **synergists**, activating germination. Phenolic conjugates present in small amts. in dormant seeds are not germination inhibitors.

L3 ANSWER 2 OF 4 BIOSIS COPYRIGHT 2002 BIOLOGICAL ABSTRACTS INC.

AN 1978:139699 BIOSIS
DN BA65:26699
TI ANTI OXIDANT ACTIVITY OF SOYBEAN FLOUR AND DERIVATIVES A REVIEW.
AU HAYES R E; BOOKWALTER G N; BAGLEY E B
CS OLIVET NAZARENE COLL., KANKAKEE, ILL. 60901, USA.
SO J FOOD SCI, (1977) 42 (6), 1527-1532.
CODEN: JFDSAZ. ISSN: 0022-1147.
FS BA; OLD
LA English
AB Soybean flour and various derivatives, with different natural, interacting primary antioxidants and **synergists** can stabilize lipids in formulated foods. Soybean flour is a basic source of such antioxidant compounds as **isoflavone** glycosides and their derivatives, phospholipids, tocopherols, amino acids and peptides. There may be some antioxidant impact from aromatic amines and sulfhydryl compounds. Successful efforts were made to concentrate the antioxidant activity in soy flour by aqueous extraction and by extraction with various organic solvents. Residual antioxidant activity was reported in food systems containing soy protein concentrates, isolates and textured vegetable protein. Soy protein hydrolyzates have antioxidant activity which is associated with free amino acids and lower molecular weight peptides.

L3 ANSWER 3 OF 4 WPIDS (C) 2002 THOMSON DERWENT
AN 1989-213261 [30] WPIDS
CR 1989-116308 [16]
DNC C1989-094895
TI **Synergist** for antiviral agents - comprises glycoside with 5-oxo-acid gp. attached via low mol. wt. linking gp..
DC B05 C03
PA (UENS) UENO SEIYAKU OYO KENKYUSHO KK
CYC 1
PI AU 8823901 A 19890601 (198930)* 26p
ADT AU 8823901 A AU 1988-23901 19881013
PRAI JP 1987-259919 19871014
AN 1989-213261 [30] WPIDS
CR 1989-116308 [16]
AB AU 8823901 A UPAB: 19930923
Synergist (I) for an antiviral agent (II) having no saccharide residue acylated with S-oxoacid, comprises a glycoside having at least 2 monosaccharide residues at least one of which has at least one S-oxoacid gp. attached to the saccharic C atom(s) via a low mol. wt. linking gp., or its pharmaceutically acceptable salt. Compsn. for treating viral diseases comprising (I) and (II) is also claimed.
USE/ADVANTAGE - Useful in treatment of diseases caused by DNA or RNA viruses in humans and animals, esp. retroviruses, partic. HTLV-I, HTLV-II, HTLV-III, LAV, ARV and Kawasaki disease virus, partic. for treatment of lymphadenopathy syndrome (LAS), persistent generalised lymphadenopathy (PGL), AIDS, ARC, adult T-cell leukemia and Kawasaki disease. (I) permit a reduction in doses of (II), partic. to below antivirally effective doses when used alone, thus reducing side effects which may otherwise lead to discontinuation of treatment. Doses of (I) are e.g. 0.02-200, pref. 0.1-100 mg/kg (1mg-5g, pref. 5mg-5g/day). Doses of (II) depend on the agent used.
0/0
ABEQ DE 3873470 G UPAB: 19930923
A pharmaceutical compsn. for treating a disease caused by a virus

comprises (a) an antiviral agent (I) having no saccharide residue acylated
with S-oxoacid and (b) a glycoside (II) having not less than 2 monosaccharide residue in which not less than one of the monosaccharide residues has at least one S-oxoacid gp. attached to the saccharic carbon atom(s) through a linking gp. with a low mol. wt., or its salts. (I) may be a nucleic acid type antiviral agent, e.g. 3'-azido-3'-deoxythymidine (AZT), 2,3'-dideoxythymidine, 2',3'-dideoxyadenosine, 2',3'-dideoxyguanosine, 2',3'-dideoxyinosine, 2',3'-dideoxycytidine, Ara A, Ara C, Ara T, iododeoxyuridine or Acylovir. (II) may be e.g. glycyrrhizin, digitonin or stevioside. The S-oxoacid gp. may be a sulpho gp. (SO3H) and the linking gp. may be an oxy gp. (-O-).

USE/ADVANTAGE - The combination can produce antiviral synergism (20-50 times greater activity than expected from simple addn. of the individual drug effects) and permits enhancement of antiviral effect, wh ile reducing individual dosages and alleviating adverse side-effects. It can be used for treating e.g. Lymphadenopathy syndrome, Persistent generalised lymphadenopathy, AIDS, ARC, Adult T-cell leukemia or Kawasaki disease.

ABEQ EP 312222 B UPAB: 19930923

A method of preparing a composition for the treatment of a disease caused by a retrovirus which comprises mixing (a) a nucleic acid type antiviral agent and (b) a glycoside acylated with S-oxoacid, said glycoside being selected from phenol glycosides nitrile glycosides, coumarin glycosides, anthracene glycosides, terpene glycosides, bitterness glycosides, flavone glycosides, **isoflavone** glycosides, flavonol glycosides, flavanoe glycosides, pelargonidin glycosides, cyanidin glycosides, delphinidin glycosides, steroid glyucosides, triterpenoid glycosides, cardiotonic glycosides, indoxyl glycosides, gibberellin glycosides, S-glycosides, C-glycosides and C,O-mixed glycosides, or a pharmaceutically acceptable salt of such glycosides.

0/0

L3 ANSWER 4 OF 4 FSTA COPYRIGHT 2002 IFIS
AN 1978(06):G0343 FSTA
TI Antioxidant activity of soybean flour and derivatives - a review.
AU Hayes, R. E.; Bookwalter, G. N.; Bagley, E. B.
CS USDA N. Regional Res. Cent., Peoria, Illinois 61604, USA
SO Journal of Food Science, (1977), 42 (6) 1527-1532, 73 ref.
DT General Review
LA English
AB Soybean flour and various derivatives, with different natural, interacting
primary antioxidants and **synergists**, can stabilize lipids in formulated foods. Soybean flour has been shown to be a basic source of such antioxidant compounds as **isoflavone** glycosides and their derivatives, phospholipids, tocopherols, amino acids and peptides. There may be some antioxidant impact from aromatic amines and sulphydryl compounds. Successful efforts have been made to concentrate the antioxidant activity in soy flour by aqueous extraction and by extraction with various organic solvents. Residual antioxidant activity has been reported in food systems containing soy protein concentrates, isolates and
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L3 ANSWER 1 OF 4 CAPLUS COPYRIGHT 2002 ACS
AN 1982:524067 CAPLUS
DN 97:124067
TI Composition and content of phenolic conjugates during germination of seeds
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AU Volynets, A. P.; Pal'chenko, L. A.
CS Inst. Eksp. Bot., Minsk, 220733, USSR
SO Fiziol. Biokhim. Kul't. Rast. (1982), 14(3), 225-31
CODEN: FBKRAT; ISSN: 0532-9310
DT Journal
LA Russian
AB A loss in germinating capacity was not assocd. with an accumulation of phenolic substances in the seed. During germination of lupine, fiber flax, and barley, an accumulation of phenolic glycosides and esters and of phenolcarboxylates was obsd. In 120-h-old lupine seedlings, doubling of total flavones, **isoflavones**, and phenolcarboxylates in relation to dormant seeds was obsd. In such seedlings of flax, the total increase in hydroxycinnamic acid derivs, homoorientin, and unidentified phenolic conjugates was >25-fold, and in 120-h-old seedlings of barley an >4-fold increase (in relation to dormant seeds) in total of hydroxycinnamic acid derivs., hydroxybenzoic acid derivs., flavone glycosides, and unidentified phenolic conjugates was noted. The concns. of endogenous phenolic conjugates in seeds of lupine, flax, and barley were 0.26, 0.07, and 0.1% (on dry matter basis), resp. The phenolic conjugates of the seedlings act as auxin **synergists**, activating germination. Phenolic conjugates present in small amts. in dormant seeds are not germination inhibitors.

L3 ANSWER 2 OF 4 BIOSIS COPYRIGHT 2002 BIOLOGICAL ABSTRACTS INC.
AN 1978:139699 BIOSIS
DN BA65:26699
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AU HAYES R E; BOOKWALTER G N; BAGLEY E B
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CODEN: JFDSAZ. ISSN: 0022-1147.
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LA English
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L3 ANSWER 3 OF 4 WPIDS (C) 2002 THOMSON DERWENT
AN 1989-213261 [30] WPIDS
CR 1989-116308 [16]
DNC C1989-094895
TI **Synergist** for antiviral agents - comprises glycoside with

5-oxo-acid gp. attached via low mol. wt. linking gp..
DC B05 C03
PA (UENS) UENO SEIYAKU OYO KENKYUSHO KK
CYC 1
PI AU 8823901 A 19890601 (198930)* 26p
ADT AU 8823901 A AU 1988-23901 19881013
PRAI JP 1987-259919 19871014
AN 1989-213261 [30] WPIDS
CR 1989-116308 [16]
AB AU 8823901 A UPAB: 19930923
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USE/ADVANTAGE - Useful in treatment of diseases caused by DNA or RNA viruses in humans and animals, esp. retroviruses, partic. HTLV-I, HTLV-II, HTLV-III, LAV, ARV and Kawasaki disease virus, partic. for treatment of lymphadenopathy syndrome (LAS), persistent generalised lymphadenopathy (PGL), AIDS, ARC, adult T-cell leukemia and Kawasaki disease. (I) permit a reduction in doses of (II), partic. to below antivirally effective doses when used alone, thus reducing side effects which may otherwise lead to discontinuation of treatment. Doses of (I) are e.g. 0.02-200, pref. 0.1-100 mg/kg (1mg-5g, pref. 5mg-5g/day). Doses of (II) depend on the agent used.
0/0
ABEQ DE 3873470 G UPAB: 19930923
A pharmaceutical compsn. for treating a disease caused by a virus comprises (a) an antiviral agent (I) having no saccharide residue acylated with S-oxoacid and (b) a glycoside (II) having not less than 2 monosaccharide residue in which not less than one of the monosaccharide residues has at least one S-oxoacid gp. attached to the saccharic carbon atom(s) through a linking gp. with a low mol. wt., or its salts. (I) may be a nucleic acid type antiviral agent, e.g. 3'-azido-3'-deoxythymidine (AZT), 2,3'-dideoxythymidine, 2',3'-dideoxyadenosine, 2',3'-dideoxyguanosine, 2',3'-dideoxyinosine, 2',3'-dideoxycytidine, Ara A, Ara C, Ara T, iododeoxyuridine or Acylovir. (II) may be e.g. glycyrrhizin, digitonin or stevioside. The S-oxoacid gp. may be a sulpho gp. (SO3H) and the linking gp. may be an oxy gp. (-O-).
USE/ADVANTAGE - The combination can produce antiviral synergism (20-50 times greater activity than expected from simple addn. of the individual drug effects) and permits enhancement of antiviral effect, wh ile reducing individual dosages and alleviating adverse side-effects. It can be used for treating e.g. Lymphadenopathy syndrome, Persistent generalised lymphadenopathy, AIDS, ARC, Adult T-cell leukemia or Kawasaki disease.
ABEQ EP 312222 B UPAB: 19930923
A method of preparing a composition for the treatment of a disease caused by a retrovirus which comprises mixing (a) a nucleic acid type antiviral agent and (b) a glycoside acylated with S-oxoacid, said glycoside being selected from phenol glycosides nitrile glycosides, coumarin glycosides, anthracene glycosides, terpene glycosides, bitterness glycosides, flavone glycosides, **isoflavone** glycosides, flavonol glycosides, flavanoe glycosides, pelargonidin glycosides, cyanidin glycosides, delphinidin glycosides, steroid glyucosides, triterpenoid glycosides, cardiotonic

glycosides, indoxyl glycosides, gibberellin glycosides, S-glycosides, C-glycosides and C,O-mixed glycosides, or a pharmaceutically acceptable salt of such glycosides.
0/0

L3 ANSWER 4 OF 4 FSTA COPYRIGHT 2002 IFIS
AN 1978(06):G0343 FSTA
TI Antioxidant activity of soybean flour and derivatives - a review.
AU Hayes, R. E.; Bookwalter, G. N.; Bagley, E. B.
CS USDA N. Regional Res. Cent., Peoria, Illinois 61604, USA
SO Journal of Food Science, (1977), 42 (6) 1527-1532, 73 ref.
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AB Soybean flour and various derivatives, with different natural, interacting primary antioxidants and **synergists**, can stabilize lipids in formulated foods. Soybean flour has been shown to be a basic source of such antioxidant compounds as **isoflavone** glycosides and their derivatives, phospholipids, tocopherols, amino acids and peptides. There may be some antioxidant impact from aromatic amines and sulphydryl compounds. Successful efforts have been made to concentrate the antioxidant activity in soy flour by aqueous extraction and by extraction with various organic solvents. Residual antioxidant activity has been reported in food systems containing soy protein concentrates, isolates and textured vegetable protein. Soy protein hydrolysates have antioxidant activity which is associated with free amino acids and lower mol. wt. peptides.

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L1             1 (ISOFLAVONE OR ISOFLAVON) AND SYNERGIST
L2          1127 RESVERATROL
L3          1832 ROSEMARY
L4          1745 CURCUMIN
L5             1 (L2 AND L3) AND L4
L6             0 L5 AND L1
L7             0 L1 AND L2
L8             0 L1 AND L3
L9             0 L1 AND L:4
L10            0 L1 AND L4
L11           19 L4 AND TUMERIC
L12            0 L11 AND L1
L13            0 FILE.KAILASHNOUSPAT

     FILE 'CAPLUS, BIOSIS, MEDLINE, EMBASE, AGRICOLA, WPIDS, BIOTECHNO, FSTA,
     JAPIO, SCISEARCH, CABA, CONFSCI, IPA, NTIS'

L14            4 L1
L15         4940 L2
L16         5702 L3
L17         6448 L4
L18          254 TUMERIC
L19            0 L14 AND L15
L20            0 L14 AND L16
L21            0 L14 AND L17
L22            0 L14 AND L18
L23            0 ISOFLAVONE SYNERGIST
L24            3 L15 AND (L16 AND L17)
L25            0 L24 AND L18

=> D BIB,ABS L24 1-3

L24  ANSWER 1 OF 3  CAPLUS  COPYRIGHT 2002 ACS
AN   2001:312329  CAPLUS
DN   135:60378
TI   Investigation of plant extracts for the protection of processed foods
     against lipid oxidation. Comparison of antioxidant assays based on
radical
     scavenging, lipid oxidation and analysis of the principal antioxidant
     compounds
AU   Schwarz, Karin; Bertelsen, Grete; Nissen, Lise R.; Gardner, Peter T.;
     Heinonen, Marina I.; Hopia, Anu; Huynh-Ba, Tuong; Lambelet, Pierre;
     McPhail, Donald; Skibsted, Leif H.; Tijburg, Lilian
CS   Institute of Human Nutrition and Food Science, CAU, University of Kiel,
     Kiel, 24098, Germany
SO   European Food Research and Technology (2001), 212(3), 319-328
     CODEN: EFRTFO; ISSN: 1438-2377
PB   Springer-Verlag
DT   Journal
LA   English
AB   Antioxidant activities of plant exts. from spices, coffee, tea, grape
     skin, and tomato peel slurry were evaluated using a no. of anal. methods
     including the quantification of principal compds.  Similar rankings in
the
     activities of these exts. were obtained by evaluating their efficiencies
     as scavengers of stable free radicals: Fremy's salt, galvinoxyl or
     .alpha.,.alpha.-diphenyl-.beta.-picrylhydrazyl (DPPH).  Similar results
     were obtained with the lipid oxidn. assays based on thermal acceleration
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(formation of conjugated dienes in Me linoleate at 40.degree.C or the Rancimat test at 100.degree.C with lard). Rankings of the ext. activity obtained by scavenging of hydroxyl radicals generated in the Fenton reaction were similar to those obtained by an oxygen consumption assay with linoleic acid as substrate and metmyoglobin as catalyst. However, the results of the latter two assays differed from those of the other assays. In the overall ranking, coffee and **rosemary** exts. were amongst the most potent exts. whereas the tomato peel slurry showed no activity.

RE.CNT 28 THERE ARE 28 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L24 ANSWER 2 OF 3 WPIDS (C) 2002 THOMSON DERWENT
AN 2001-549041 [61] WPIDS
CR 2001-380469 [40]
DNC C2001-163348
TI Composition for reducing inflammation comprises supercritical extracts of ginger, **rosemary** and oregano, regular extracts of holy basil, turmeric, green tea, huzhang, **rosemary**, Chinese goldthread, barberry and scutellariae.
DC B04
IN NEWMARK, T; SCHULICK, P
PA (NEWM-I) NEWMARK T; (SCHU-I) SCHULICK P
CYC 1
PI US 6264995 B1 20010724 (200161)* 8p
ADT US 6264995 B1 Provisional US 1999-160216P 19991019, US 2000-512673 20000225
PRAI US 1999-160216P 19991019; US 2000-512673 20000225
AN 2001-549041 [61] WPIDS
CR 2001-380469 [40]
AB US 6264995 B UPAB: 20011024
NOVELTY - Herbal composition comprises (wt.%): (a) supercritical CO2 extract of each of ginger (13); (b) **rosemary** (13); (c) oregano (13); (d) an alcoholic, aqueous, hydroalcoholic or supercritical carbon dioxide extract of each of holy basil (13); (e) turmeric (13); (f) green tea (13); (g) huzhang (10.4); (h) **rosemary** (13); (i) Chinese goldthread (5.2); (j) barberry (5.2); and (k) scutellariae (2.6).
ACTIVITY - Anti-inflammatory.
No biological data given.
MECHANISM OF ACTION - Cyclooxygenase-2 (cox-2) enzyme inhibitor.
USE - For reducing inflammation in bones and joints.
ADVANTAGE - The composition reduces inflammation while avoiding the side effects associated with traditional drug therapy. The composition has
not only the anti-inflammatory properties but also antioxidant properties and also promotes healthy joint function and normal cell growth. The composition is prepared without using any chemical solvents. The supercritical solvent-free extracts exhibits higher potency of the active compounds, as much as 250 times the potency of the original plant material.
Dwg.0/0

L24 ANSWER 3 OF 3 CABA COPYRIGHT 2002 CABI
AN 2000:95107 CABA
DN 20001413079
TI Phytochemicals and phytopharmaceuticals
AU Shahidi, F. [EDITOR]; Ho, C. T. [EDITOR]
CS Department of FoodScience, Rutgers University, New Brunswick, NJ 08901, USA.
SO Phytochemicals and phytopharmaceuticals, (1999) pp. ix + 431. Many ref.

Publisher: AOCS Press. Champaign
ISBN: 1-893997-05-07
CY United States
DT Book
LA English
AB This book investigates the bioactive components and properties of plants. It considers the following topics: the role of phytochemicals in optimal health; research incentives concerning functional foods and phytochemicals in the USA; the market for nutritionally superior foods; prooxidant and antioxidant activity of plant food components; variables affecting the phytochemical content of garlic; the biochemistry of citrus limonoids; the relation between limonoid glucosides and prevention of oral carcinogenesis; bioactive components of flaxseed; isolation and purification of flaxseed lignans; reaction of alpha-tocopherol during peroxidation of phospholipids in liposomes; the role of flavonols and anthocyanins from fruits and vegetables in cancer prevention; the dietary intake of flavonoids and isoflavonoids by the Japanese; carotenoid regeneration of phenolic compounds from phenoxyl radicals in relation to oxidative defence; antioxidative activity of (-)-epicatechin; antibacterial actions of tea polyphenols; free-radical scavenging action of catechin and related compounds; cancer prevention and **curcumin**, epigallocatechin gallate and other phytopolyphenols; radical-scavenging activity of Maillard reaction substances; reactive oxygen-scavenging compound isolated from Adzuki beans; antioxidative and cytotoxic components of Higbush blueberry; antioxidants in Evening primrose; antioxidant and antitumour activity of **rosemary** leaves; cancer inhibition and **resveratrol**; affinities of dietary phenolic antioxidants for lipid bilayers; and the pharmacological aspects and analysis of potato glycoalkaloids.

=>

L24 ANSWER 1 OF 3 CAPLUS COPYRIGHT 2002 ACS

AN 2001:312329 CAPLUS
DN 135:60378
TI Investigation of plant extracts for the protection of processed foods against lipid oxidation. Comparison of antioxidant assays based on radical scavenging, lipid oxidation and analysis of the principal antioxidant compounds
AU Schwarz, Karin; Bertelsen, Grete; Nissen, Lise R.; Gardner, Peter T.; Heinonen, Marina I.; Hopia, Anu; Huynh-Ba, Tuong; Lambelet, Pierre; McPhail, Donald; Skibsted, Leif H.; Tijburg, Lilian
CS Institute of Human Nutrition and Food Science, CAU, University of Kiel, Kiel, 24098, Germany
SO European Food Research and Technology (2001), 212(3), 319-328
CODEN: EFRTFO; ISSN: 1438-2377
PB Springer-Verlag
DT Journal
LA English
AB Antioxidant activities of plant exts. from spices, coffee, tea, grape skin, and tomato peel slurry were evaluated using a no. of anal. methods including the quantification of principal compds. Similar rankings in the activities of these exts. were obtained by evaluating their efficiencies as scavengers of stable free radicals: Fremy's salt, galvinoxyl or .alpha.,.alpha.-diphenyl-.beta.-picrylhydrazyl (DPPH). Similar results were obtained with the lipid oxidn. assays based on thermal acceleration (formation of conjugated dienes in Me linoleate at 40.degree.C or the Rancimat test at 100.degree.C with lard). Rankings of the ext. activity obtained by scavenging of hydroxyl radicals generated in the Fenton reaction were similar to those obtained by an oxygen consumption assay with linoleic acid as substrate and metmyoglobin as catalyst. However, the results of the latter two assays differed from those of the other assays. In the overall ranking, coffee and **rosemary** exts. were amongst the most potent exts. whereas the tomato peel slurry showed no activity.
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AN 2001-549041 [61] WPIDS
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ADT US 6264995 B1 Provisional US 1999-160216P 19991019, US 2000-512673 20000225
PRAI US 1999-160216P 19991019; US 2000-512673 20000225
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CR 2001-380469 [40]
AB US 6264995 B UPAB: 20011024
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dioxide extract of each of holy basil (13); (e) turmeric (13); (f) green tea (13); (g) huzhang (10.4); (h) **rosemary** (13); (i) Chinese goldthread (5.2); (j) barberry (5.2); and (k) scutellariae (2.6).

ACTIVITY - Anti-inflammatory.

No biological data given.

MECHANISM OF ACTION - Cyclooxygenase-2 (cox-2) enzyme inhibitor.

USE - For reducing inflammation in bones and joints.

ADVANTAGE - The composition reduces inflammation while avoiding the side effects associated with traditional drug therapy. The composition has not only the anti-inflammatory properties but also antioxidant properties and also promotes healthy joint function and normal cell growth. The composition is prepared without using any chemical solvents. The supercritical solvent-free extracts exhibits higher potency of the active compounds, as much as 250 times the potency of the original plant material.

Dwg.0/0

L24 ANSWER 3 OF 3 CABA COPYRIGHT 2002 CABI
AN 2000:95107 CABA
DN 20001413079
TI Phytochemicals and phytopharmaceuticals
AU Shahidi, F. [EDITOR]; Ho, C. T. [EDITOR]
CS Department of FoodScience, Rutgers University, New Brunswick, NJ 08901, USA.
SO Phytochemicals and phytopharmaceuticals, (1999) pp. ix + 431. Many ref.
Publisher: AOCS Press. Champaign
ISBN: 1-893997-05-07
CY United States
DT Book
LA English
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=>

L1 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2002 ACS

AN 1982:524067 CAPLUS

DN 97:124067

TI Composition and content of phenolic conjugates during germination of seeds with different viabilities

AU Volynets, A. P.; Pal'chenko, L. A.

CS Inst. Eksp. Bot., Minsk, 220733, USSR

SO Fiziol. Biokhim. Kul't. Rast. (1982), 14(3), 225-31
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DT Journal

LA Russian

AB A loss in germinating capacity was not assocd. with an accumulation of phenolic substances in the seed. During germination of lupine, fiber flax, and barley, an accumulation of phenolic glycosides and esters and of phenolcarboxylates was obsd. In 120-h-old lupine seedlings, doubling of total flavones, **isoflavones**, and phenolcarboxylates in relation to dormant seeds was obsd. In such seedlings of flax, the total increase in hydroxycinnamic acid derivs, homoorientin, and unidentified phenolic conjugates was >25-fold, and in 120-h-old seedlings of barley an >4-fold increase (in relation to dormant seeds) in total of hydroxycinnamic acid derivs., hydroxybenzoic acid derivs., flavone glycosides, and unidentified phenolic conjugates was noted. The concns. of endogenous phenolic conjugates in seeds of lupine, flax, and barley were 0.26, 0.07, and 0.1% (on dry matter basis), resp. The phenolic conjugates of the seedlings act as auxin **synergists**, activating germination. Phenolic conjugates present in small amts. in dormant seeds are not germination inhibitors.

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L1             1 (ISOFLAVONE OR ISOFLAVON) AND SYNERGIST
L2          1127 RESVERATROL
L3          1832 ROSEMARY
L4          1745 CURCUMIN
L5             1 (L2 AND L3) AND L4
L6             0 L5 AND L1
L7             0 L1 AND L2
L8             0 L1 AND L3
L9             0 L1 AND L:4
L10            0 L1 AND L4
L11           19 L4 AND TUMERIC
L12            0 L11 AND L1

=> d bib,abs L1

L1   ANSWER 1 OF 1  CAPLUS  COPYRIGHT 2002 ACS
AN   1982:524067  CAPLUS
DN   97:124067
TI   Composition and content of phenolic conjugates during germination of
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     with different viabilities
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